1:Beaglehole and Beaglehole E-5 (1934-5)1938 Pukapukans

of the lagoon or on sandy bottoms close to the beach. The following fish are commonly speared: *pala, ali, patelatele, alua* (a deep-water fish speared outside the lagoon), *tafoupou, tautaumua*; the eels; the trigger family, deep-sea members of which are sometimes found inside the lagoon; *wiliwili, soyale, pala uli, piopio, matuale, lali*, and *faga*. The various rays are speared with a *tao*, to the base of which a sennit cord is tied so that the spear will not be lost.

2. Torch fishing. Torches (*lama*) are made late in the afternoon preceding the fishing. Two dry coconut midribs are used for the reef fishing torch (*lamalama abou*), three midribs for the *malao* fishing torch (*lama malao*). To make the reef fishing torch the broad light is cut from each midrib. The first midrib is laid on the ground, dull side (*tua*, back) down, the smooth side (*mulivahevake*) facing upward. The second midrib is placed on top of the first, the dull side of the second leaf next to the smooth side of the first. Starting from the butt end, the worker gathers together with both hands the leaflets for a length of about 18 inches. Holding these with the left hand, he takes with the right hand two leaflets from the underneath leaf and twists these several times around the gathered leaflets of both leaves. Then he picks up with the left hand two leaflets from the top leaf and twists the first two leaflets three or four times around the second two leaflets and buries the twisted leaflets under the general gathering of leaflets. He gathers up all the leaflets for a second fastening about 18 inches from the first, and proceeds thus until he has made a compact bundle. When fired, the torch burns down to the fastening and then smoulders. The buried leaflets are then loosened by a shake or by a flick of the hand and flame up again. To dim a torch by lowering the hand and then make it flame again by raising the head is termed *vakapulapula*.

Of the two fishers, the assistant holds the torch and carries the spare ones so that the fisherman is free to catch the fish. The light of the torch shows the sleeping fish or attracts them to the surface, where they are speared or clubbed to death. The partners progress along the reef shelf, probing with the torch on the inside of the reef. The fish caught are strung together on a coconut fiber or placed in a basket. Fish caught by reef torch fishing are: *halowa, ie, tauvao, mulihi, mayi, kauas, uloulo, kotimu*, parrot fishes, and all the reef fish caught by reef groping.

Torching is also used in catching flying fish and *malao* (p. 58) and for canoe fishing outside the reef (*yi vakapulapula*). The canoe is either stationary or allowed to drift slowly down the reef. A torch is held by one member of the canoe crew to attract to the canoe such fish as night-feeding cangaroids, barracuda, dog fish, and tuna. The bait and hook used depend on the type of fish to be caught.

WEIRS AND SWEEPS

The walled stone fishweir (p. 159), used for catching reef fish in the shallow waters of the lagoon, is called *fa vatu ika* or *tauvaga*; the method of using it, *tahi tauvaga*:

The weirs are placed in the reef shallows at places where the water at ebb tide is not more than 1 foot deep. The fish come inshore from the reef at high tide. At the ebbing of the tide, when they are carried out again, the exit of the weir is blocked with a scoop net (*tao yaoka*) or with a cone-shaped fishing basket (*ola wuli ao*) weighted down with a stone. The fisherman watches the course of the weir and has his net or basket ready when the fish enter. His partner beats the water behind the fish and drives them to the exit. The mouth of the basket is closed as soon as the fish enter and then the basket is raised from the water. The fish are lifted out, transferred to another fishing basket, and the basket reset for more fish.

Stone weirs are the property of the village on whose stretch of lagoon shallows they are built. All men of the owning village use the weirs freely at any time. Fish